

l or clogize in advance for the quality of the scans and how some of them are crooked >\_<

Please buy the mangal Morry Christmas!



## Vegetables

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Ranayu Ashitab

What happened in Yelama H

after disafty as his way he making by action reported by weak as specific a stream is America profited, however, dispet a prostored he weak as specific plus come the seader shape and the stream and development of the seader heavy weaking at the make.

a making arrowing to place surnise has with how different



## Vegetables Volume 7

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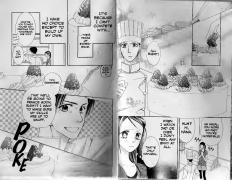


















































































































































































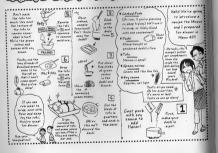












# Hana's Recipe: "Fish Omuraisu - with Milk" + First propare the dashi.

INCREPTENTS (for one parcen) FOR SOUCE:

· Lafterer filleted fish (Anything is about But it possible, get several variations)

· Mills - 100ml Pashi - 200ml · Butter (calted) - I thee ) Setten butter to vesus

· Flaur - I then temperature, they seld with fleet (bourse marile)

FOR OMELETS · Calt - sinch

· Ocho - Heaf (inferned!) · Guski rice (or plain rice is obag) - 1 bom

· Enas - 2 Boat eggs well and mix in mile! · Mile - 50ml

\* Katokup - as desired

Present a felded-over style smalet with the size in the middle. Plate, then your the will sense ever it. Garnish with penils for use can pair the parile into the cauca). Ond you're done. If you propare other types of seaford, we can make the meal more elaborated You can mis shown or conless into the emergine

er mir militerment fish late the cause. But I'd stay may from bloobacks like mechanal and conduced If we add will to the respective

it's be flatty and creamy! Please try it!

(Dislant year latterer fish they evakle to alean ever benerds, blood and aleas hagetly

and remove our fishe rders. It was don't have a soil, you can broke

(1) But the fish is a pet, add annuals mater to just appartish, and turn on heat. To make the duckly change on less heat and periodically (6) Offer about 80 minutes, drain Ferid. Ond your

darki is done. You will be using 200 mi of it! New let's make the omeraisu sauce.

@ Put dashi and mile in a pot and turn @ blkan it comes to a boil, lower keat and

tee runny, add more manie

add salt to soason. The butter is salted. so go easy on the salt here

Turn off heat, set aside until cool to the touch. (6) Odd a little of the butter-flour mixture to

1 and mis. Make sure 3 is not too het!! D Place @ en burner egain and turn en heat. Stir constantly. Turn off heat when the mixture is thickened. If the mixture is



### Side Dish-End Notes For those who want to know a little more about the menu.

Page 54, panel 3: Studio

The Japanese animation company that has produced

Page 56, penal 2: Note core This refers to the refrigerated

glass container used in sushi sessas yants to hold the fish. Page 56, panel 3; Zeshiki

Booms with tatami (woven

Pone 57, penal 4: Temegoveki A language omelet made by rolling several lovers of cooked

either a soft or firm trature. Ingredients such as green propose or small fire consometimes be cooked into the often larland by the quality of their tamaggreaks, which may

watch the cooking process.

Pege 74, penel 1: Keisen-dor Ance bowl tooped with different kinds of sashure and seefned.

Page 74, pengi 3: Sheri

Sushince. Pege 76, penel 3: Salkuzushi

The decurative sadauzuchi is an custy Tinted occand a voriety of mandwests are carefully positioned to create images of flowers or landscapes.

Page 80, panel 5; Millig-feuille A cluster Speech martine marks pastry and whopped cream, sam, custand or fruit

Pege 82, euthor notes: A traditional Jacanese omelet

that is filled with nice and usually topped with ketchup coestry testy.

PRINTED AND ENTER THAT HE WAS TONE OF MEDICAL PRINTED FOR CONCESS THE LAWITS OF A SOFT HEART

THE TH









The end

This values included, there are two volumes left of Mixed Vegetables. The caver art is back to a Japanese thome even though Pm the one who wented to make each one different. Pieces continue to cheer use on until the and of the marks!

## -Ayumi Kempra



Page 85, panel 5: Suimono A delicate, clear Japanese soup created using doshi stock Its mild favor allows the taste and aroma of the added incredients

to be appreciated

Page 102, panel 3: Perilla
A strongly flavored herb also

Page 102, panel 5: Beurre

Marigold

Presion for Kneaded Butter.
Equal parts butter and flour are kneaded together and used as a thickener for sauces.

Page 109, panel 1: Manjugiku Claris

Page 111, panel 1; Assgao Morning glory Sulsan

Sulsan Narcissus Koubal Red-blossomed plu Trubaki

Page 129, panel 5: Hiya yakko Chiffed tofu served with vortous ingredients including green chicks, gin, ut, own or plum

Page 166, panel 3: Jihama Clerns Assabl Abalone

Absione Shiro miru White geoduck clams Namako Sea cucumber

